

Agricultural Marketing Service, USDA

§51.2126

30 to 34, inclusive.
34 to 40, inclusive.
40 to 50, inclusive.
50 and smaller.

§51.2114 Tolerances for size.

(a) When a range is specified as, for example, “ $\frac{18}{20}$,” no tolerance for counts above or below the range shall be allowed.

(b) When the minimum, or minimum and maximum diameter are specified, a total tolerance of not more than 10 percent, by weight, may fail to meet the specified size requirements: Provided, that not more than one-half of this amount, or 5 percent, may be below the minimum size specified.

APPLICATION OF TOLERANCES

§51.2115 Application of tolerances.

The tolerances for the grades are to be applied to the entire lot, and a composite sample shall be taken for determining the grade. However, any container or group of containers in which the almonds are found to be materially inferior to those in the majority of the containers shall be considered a separate lot.

DEFINITIONS

§51.2116 Similar varietal characteristics.

Similar varietal characteristics means that the kernels are similar in shape and appearance. For example, long types shall not be mixed with short types, or broad types mixed with narrow types, and bitter almonds shall not be mixed with sweet almonds. Color of the kernels shall not be considered, since there is often a marked difference in skin color of kernels of the same variety.

(a) When a lot is specified as “one type,” all kernels shall be the same in shape and appearance; and,

(b) When a lot is specified and carton marked as “California,” kernels present may include any one or a combination of blanchable varieties within the “California” Marketing Classification. In addition, Nonpareil or similar types may be included provided that it does not exceed twenty-five percent (25%), by weight, of the lot.

§51.2117 Whole.

Whole means that there is less than one-eighth of the kernel chipped off or missing, and that the general contour of the kernel is not materially affected by the missing part.

§51.2118 Clean.

Clean means that the kernel is practically free from dirt and other foreign substance.

§51.2119 Well dried.

Well dried means that the kernel is firm and brittle, and not pliable or leathery.

§51.2120 Decay.

Decay means that part or all of the kernel has become decomposed.

§51.2121 Rancidity.

Rancidity means that the kernel is noticeably rancid to the taste.

§51.2122 Insect injury.

Insect injury means that the insect, web, or frass is present or there is definite evidence of insect feeding.

§51.2123 Foreign material.

Foreign material means pieces of shell, hulls or other foreign matter which will not pass through a round opening $\frac{3}{64}$ of an inch (3.2 mm) in diameter.

§51.2124 Doubles.

Doubles means kernels that developed in shells containing two kernels. One side of a double kernel is flat or concave.

§51.2125 Split or broken kernels.

Split or broken kernels means seven-eighths or less of complete whole kernels but which will not pass through a round opening $\frac{3}{64}$ of an inch (3.2 mm) in diameter.

§51.2126 Particles and dust.

Particles and dust means fragments of almond kernels or other material which will pass through a round opening $\frac{3}{64}$ of an inch (3.2 mm) in diameter.